

This listing of claims will replace all prior versions, and listing of claims in the application:

Listing of claims:

Claim 1 (currently amended) Aerated frozen confection which is resistant to shrinkage and is soft down to ~~a common~~ storage temperature in home freezers of -18° C or less, characterized in that it comprises comprising by weight:

50 to 70% water,

5 to 20% fat,

1% or more polyol,

0.5 to 7% vegetable fibre selected from the group consisting of oat fibres, fibres extracted from chicory taproots and fibregum from Acacia tree,

~~the balance being and comprising~~ sugars, milk proteins, hydrocolloids and emulsifiers and

the confection having has an overrun of 20 to 200%.

Claim 2 (currently amended) Aerated frozen confection according to claim 1, characterized in that it comprises comprising 2 to 8% by weight proteins, ~~the majority of which are provided by~~ that are predominantly coming from monopasteurized milk.

Claim 3 (currently amended) Aerated frozen confection according to claim 1 or 2, characterized in that wherein the polyol is glycerol.

Claim 4 (currently amended) Aerated frozen confection according to claim 3, characterized in that wherein the level of glycerol is 1 to 5% by weight.

Claim 5 (currently amended) Aerated frozen confection according to claim 1, wherein one of the preceding claims, characterized in that the vegetable fibres are oligosaccharides derived from chicory, at a level of 2 to 4% by weight.

Claim 6 (currently amended) Aerated frozen confection according to claim 1, wherein the confection one of the preceding claims, characterized in that it has an overrun of 90 to 160%.

Claim 7 (currently amended) Method for producing an aerated frozen confection as claimed in claim 1 to 6, characterized in that it comprises comprising the steps of:

premixing vegetable fibre selected from the group consisting of oat fibres, fibres extracted from chicory taproots and fibregum from Acacia tree with water and adding the mixture to the other powdery and liquid ingredients in an agitated mixing tank along with fat, polyol, sugar, milk, protein, hydrocolloids, and emulsifiers,

subjecting the mix to a heating step to hydrate the hydrocolloids,

pasteurizing the heated mix,

homogenizing the pasteurized mix,

cooling, ageing and freezing the mix whilst aerating, and

packaging and hardening the mix.

Claim 8 (currently amended) Method according to claim 7, wherein the characterized in that pasteurizing step is carried out during about 24 to 30 s at about 90° C to 80° C.

Claim 9 (currently amended) Method according to claim 7, wherein the characterized in that homogenizing step is carried out at about 70° C at a pressure of about 120 to 160 bar.

Claim 10 (currently amended) Method according to claim 7, wherein the characterized in that freezing step is carried out in a scraped surface freezer at a draw temperarure of – 5 to – 10° C.

Claim 11 (currently amended) A method of producing confection products comprising the step of using a ~~The use of~~ vegetable fibre selected from the group consisting of oat fibres, fibres extracted from chicory taproots and fibregum from Acacia tree in combination with a polyol to produce ~~for improving softness and stability against shrinkage of an ice confection which contains 5 to 20% by weight fat.~~

Claim 12 (new) Aerated frozen confection comprising by weight:

50 to 70% water,

5 to 20% fat,

at least 1% or more polyol,

0.5 to 7% vegetable fibre selected from the group consisting of oat fibres, fibres extracted from chicory taproots and fibregum from Acacia tree, and

sugars, milk proteins, hydrocolloids and emulsifiers.